

Look after food and prevent cross-contamination by storing it properly.



How to store food hygienically:

-  Keep raw meat on the bottom shelves
-  Keep the fridge between 1 and 5°C and the freezer below -18°C
-  Keep food in sealed bags or containers
-  Wait for food to cool down before you put it in the fridge
-  Don't overfill the fridge
-  Don't store opened tin cans in the fridge
-  Freeze food before its 'use by' date



Clean storage areas (fridge, freezer, cupboards, etc.) regularly and thoroughly.